



• **Open Daily** •
Serving Both
Breakfast and Dinner

Lunch Available at Macaw's Tiki Bar

1231 Middle Gulf Drive
Sanibel Island, FL
941-472-4100

Visit us at our Website: www.morgansforest.com



DINNER MENU

APPETIZERS

Fresh Gulf Shrimp Cocktail	7.95
Five Large Shrimp served with Cocktail Sauce	
Flautas De Prosciutto	6.95
Asparagus & Fontina Cheese rolled in Thinly Sliced Prosciutto Ham, Grilled and Topped with Hollandaise. You'll love this dish!	
Buffalo Shrimp	7.95
Deep Fried Shrimp Tossed in our Famous Buffalo Sauce	
Honduran Mushroom Caps	7.95
Fresh Mushroom Caps Stuffed with a mixture of Crabmeat, Parmesan, Swiss and Monterey Jack Cheese	
Amazon Crab Cake - (100% Backfin Lump)	6.95
A Delicious Crab Cake lightly Breaded and Sautéed	
Stack of Homemade Onion Rings	5.95
How high are they stacked? Try them and find out!	
Mozzarella Patty with Tomato Sauce	5.95
Made Fresh at Morgan's!	
Tender Chicken Fingers	5.95
Strips of Chicken Breast deep fried until Golden Brown.	
Aztec Alligator Tail	6.95
Deep fried Marinated Alligator Tail. Served with a spicy Mayan Sauce	
Original "Buffalo" Style Chicken Wings	5.95
The Sauce that made Buffalo Famous!	
Bahamian Conch (Konk) Fritters	5.95
Chopped Bahamian Conchmeat in a Spicy Fritter Batter	
Fresh Stone Crab Claws (In Season)	Market Price
"You can't get any better than this!"	

SOUPS & SALADS

Morgan's House Salad	3.95
A Delightful Mix of Iceberg, Red Leaf and Romaine Lettuce with Tomato, Carrots, Red Cabbage and Cucumber	
Caesar Salad	4.95
Crisp Romaine Lettuce with Anchovies and Homemade Croutons (with Dinner 3.95)	
Grilled or Blackened Chicken Caesar Salad	8.95
Our Wonderful Chilled Caesar with Fresh Chicken Strips Atop!	
Bahamian Conch Chowder	
	Cup 2.95 Bowl 3.95
French Onion Soup Au Gratin	4.95
A crock of french onion soup with croutons and melted swiss cheese	
Ensalada De Spinach	7.95
Fresh Spinach tossed with Red Onion, Pine Nuts, Bacon, Hard Boiled Egg, Mandarin Orange Slices and a delicious Vinaigrette Dressing. (with Dinner 3.95)	



PASTA / SEAFOOD COMBINATIONS

Served with Salad and Bread

Shrimp Scampi	16.95
Pink Gulf Shrimp sautéed in Butter with Shallots, Garlic, Lemon, White Wine and Fresh Basil served over Linguini	
Morgan's Shrimp and Fettuccini	17.95
Spinach Fettuccini tossed with Fresh Shrimp, Tomatoes, Garlic, Cream and sliced Mushrooms, Topped with crumbled Boursin Cheese	
Honey Garlic Shrimp	16.95
A delightful blend of sautéed Shrimp, Honey and Fresh Garlic served over Linguini	
Tarragon Scallops & Mushroom Linguini	15.95
Large Mushrooms and Scallops sautéed with Shallots, Fresh Herbs, deglazed with Brandy and Sherry, finished with Cream, served over Linguini	
Cajun Shrimp & Chicken Belize Linguini	16.95
A spicy blend of Gulf Shrimp, Chicken and Caribbean Spices sautéed with Cream	
Shrimp Penne a La Vodka	16.95
Homemade penne pasta tossed in a light tomato, cream and vodka sauce with Prosciutto ham and baby green peas	

BEEF

Served with Salad, Bread, Vegetable and Choice of Rice or Potato

Matambre (Argentine Rolanade)	19.95
U.S.D.A. Choice Tenderloin stuffed with Shrimp, Roasted Red Peppers, Cheese and Scallions, Baked to perfection and served atop a pool of Mushroom Bordelaise. Fit for Royalty!	
Filet and Shrimp	26.95
One Half Pound of Filet Mignon with a skewer of Grilled Shrimp. What a Feast!	
12oz. New York Strip Steak	19.95
USDA Choice Midwestern Grainfed Beef	
Filet Mignon (One Half Pound)	21.95
Tender and Grilled to Perfection	

POULTRY

Served with Salad, Bread, Vegetable and Choice of Rice or Potato

Pollo De Peru	14.95
Grilled Marinated Chicken Breast, topped with a blend of Cheeses, Diced Tomatoes and Green Onions, served with Black Beans, Rice and Tomato Salsa	
Chicken Marsala	15.95
Sautéed in Butter with Fresh Mushrooms and Chives. Finished with our Chef's own Marsala Wine Sauce	
Chicken Parmigiana	14.95
Topped with Parmesan and Mozzarella Cheese and a crowning touch of Marinara Sauce. Served with Linguini	
Pollo De Columbia	16.95
Chicken Breast Stuffed with an Artichoke Florentine, wrapped in Pastry and Baked till Golden Brown. Served with a Bacon Pepper Cream Sauce	

Dine Amidst an Authentic Reproduction of a South American Tropical Forest! Birds, Animals, Trees, Waterfalls - Truly Unique!!

FRESH FLORIDA SEAFOOD

Served with Salad, Bread, Vegetable and Choice of Rice or Potato

Morgan's Fresh Fillet of Grouper	17.95
Locally caught in the Gulf, Mild White Fish is offered Blackened or Baked	
Tropical Forest Grouper En Papillote	19.95
A divine combination of Fresh Local Grouper, Shrimp, Fresh Spinach, Artichoke Hearts and Garlic Butter wrapped in parchment paper and baked in its own juices	
Morgan's Crunchy Grouper	17.95
Fresh Grouper Filet breaded with Cornflakes and Almonds, fried until Golden Brown	
Pescado Yucateco (Brazilian Snapper)	18.95
Fresh Snapper, Crabmeat, and Garlic Butter rolled in Romaine Leaves, lightly grilled, then topped with sautéed Mushrooms and Bearnaise Sauce	
Subtropical Mahi Mahi	16.95
Chargrilled local Dolphin (not Flipper) with a Tropical Fruit & Dark Rum Sauce	
Morgan's Baked Stuffed Shrimp	18.95
Large Gulf Shrimp Baked with a Crab and Cheese Stuffing, Topped with a delicious Lobster Sauce	
Amazon Crab Cake	17.95
100% Real Backfin Lump Crabmeat with Old Bay Seasoning, sautéed until Golden Brown	
Beer Battered Shrimp	16.95
Tender Large Gulf Shrimp deep fried in a light flaky Beer Batter, served with a Red Dipping sauce	
Scallops Angelmo	16.95
Sea Scallops baked with Garlic Butter and a mixture of Bread Crumbs, Parmesan Cheese and seasonings. Mouthwatering!	
Brolled Florida Lobster Tail	Market Price
Caught right from the Gulf of Mexico, this 8 oz Lobster Tail is Florida's Fruit of the Seal	
Baked Stuffed Lobster Tail	Market Price
Stuffed with our Crab and Cheese mixture, Baked and Topped with our Lobster Sauce	
Stone Crab Claws (In Season)	Market Price
Sweet Stone Crab served Hot with Drawn Butter or Cold with Orange Mustard Sauce	
Brolled Seafood Platter	Market Price
5 oz Lobster Tail, Shrimp and Scallops served Brolled with Garlic Butter	